



**UNITED STATES ENVIRONMENTAL PROTECTION AGENCY  
REGION 5  
77 WEST JACKSON BOULEVARD  
CHICAGO, ILLINOIS 60604**

**SUBJECT:** CLEAN AIR ACT INSPECTION REPORT  
Evans Food Group Ltd

**FROM:** Karina Kuc  
AECAB (IL/IN)

**THRU:** Nathan Frank, Section Supervisor  
AECAB (IL/IN)

**TO:** File

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**BASIC INFORMATION**

**Facility Name:** Evans Food Group Ltd

**Facility Location:** 4118 S Halsted St, Chicago, IL 60609

**Date of Inspection:** September 27, 2022

**EPA Inspector(s):**

1. Karina Kuc, Environmental Engineer
2. Natalie Schulz, Environmental Engineer

**Other Attendees:**

1. Ron Pepperdine, Director of Quality Assurance
2. Bhavesh Patel, Plant Manager
3. Juan Hernandez, Maintenance Lead Mechanic
4. Maria Sanchez, HR Manager
5. Dan Robin, Chief Supply Chain Officer (on phone during closing)

**Contact Email Address:** [ron.pepperdine@benestarbrands.com](mailto:ron.pepperdine@benestarbrands.com) and  
[dan.robin@benestarbrands.com](mailto:dan.robin@benestarbrands.com)

**Purpose of Inspection:** to follow up on a citizen complaint and assess compliance with the Illinois State Implementation Plan (SIP) and the permit

**Facility Type:** pork skin rendering and pork rind production

**Regulations Central to Inspection:** IL SIP provisions apply

**Arrival Time:** 9:10 AM

**Departure Time:** 10:50 AM

**Inspection Type:**

- ☒ Unannounced Inspection
- ☐ Announced Inspection

**OPENING CONFERENCE**

- ☒ Presented Credentials
- ☒ Stated authority and purpose of inspection
- ☒ Provided Small Business Resource Information Sheet
- ☐ Small Business Resource Information Sheet not provided. Reason:
- ☒ Provided CBI warning to facility

The following information was obtained verbally from Evan Food Group representatives unless otherwise noted.

**Company Ownership:** the facility was purchased by Benestar Brands at the end of 2020 but it did not result in any operational changes

**Process Description:** Evans Food Group Ltd (Evans Food or the facility) renders pork skin into pellets and fries the pellets into pork rinds. Raw pork skin is cut to size in a cutter, then goes into cookers for rendering. The cooked pellets are cooled and boxed. A portion of the cooked pellets and oil that is produced is sent to their sister facilities. The remaining portion of the cooked pellets is fried into pork rinds at the facility.

Wastewater is pumped to a wastewater treatment tank and allowed to rest for about 10 hours to settle out the sediment. The sediment is then removed and sold. The emulsified wastewater is picked up by a company that recycles the residual oil out of the wastewater. There are two wastewater treatment tanks.

**Staff Interview:** The facility operates Monday through Friday from 6 AM to 2AM and sometimes on Saturday. The cookers are equipped with condensers. The cookers are individually vented to the atmosphere with no filtration. The fryer is vented through a mesh filter then to the atmosphere. The mesh filter is cleaned monthly by facility employees and replaced quarterly by a third party. Two steam boilers power the cookers. The fryer is powered by natural gas. There are seven storage tanks at the facility; one stores used oil and six store fresh oil. United States Department of Agriculture (USDA) is present at the facility.

**TOUR INFORMATION**

**EPA Tour of the Facility:** Yes

**Data Collected and Observations:** EPA observed the cutters, cookers, fryers, storage tanks and wastewater treatment tanks. EPA walked around outside of the building and noted very strong, greasy odors around the property. The wind was blowing from the northwest towards a residential neighborhood located southeast of the facility. EPA utilized a Forward Looking Infrared (FLIR) camera, which has optical gas imaging capability, to observe the rooftop vents from the cookers, both on and off the property. Emissions from the vents appeared to consist mainly of steam. EPA went into the wastewater treatment building and noted extremely pungent odors.

**Photos and/or Videos:** were taken during the inspection.

**Field Measurements:** were not taken during this inspection.

### **CLOSING CONFERENCE**

☒ Provided U.S. EPA point of contact to the facility

### **Requested documents:**

- Throughput records for 2020 - 2021
- VOM emission calculations for 2020 – 2021
- Stack test for the cookers

### **DIGITAL SIGNATURES**

Report Author: \_\_\_\_\_

Section Supervisor: \_\_\_\_\_

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**APPENDICES AND ATTACHMENTS**

Appendix A: Digital Video Log

**Facility Name:** Evans Food Group Ltd  
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**APPENDIX A: DIGITAL VIDEO LOG**

<b>1. Inspector Name:</b> Karina Kuc and Natalie Schulz	<b>2. Archival Record Location:</b> Region 5 Electronic Record Center
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<b>Image Number</b>	<b>File Name</b>	<b>Date and Time (Central time)</b>	<b>Description of Image</b>
1	MOV_0533.mp4	9/27/2022 10:24	FLIR video of emissions from rooftop vents
2	MOV_0534.mp4	9/27/2022 10:48	FLIR video of emissions from rooftop vents
3	MOV_0535.mp4	9/27/2022 10:52	FLIR video of emissions from rooftop vents